AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

LISTING OF CLAIMS:

- 1. (withdrawn): A fungus *Aspergillus sp.* deposited in the Microbial Type Culture Collection and Gene bank (MTCC) of Institute of Microbial Technology, Chandigarh, India, under the accession number MTCC 5102.
 - 2. (withdrawn): A fungus as claimed in claim 1, wherein the said fungi is:
 - (a) a deuteromycete fungus;
- (b) it appears granular, light yellow-green to deep yellow-green in color in malt extract agar plate;
 - (c) conidiophores are uni-seriate, conidial heads are globose and echinulate, and
- (d) grows in the sea water and distilled water with carbon and nitrogen source in a pH range of 7.0-9.0 and temperature range of 5° to 30° C.
- 3. (withdrawn): The fungus claimed in claim 1, wherein it can be grown in distilled water containing carbon and nitrogen source with pH of about 7.0 and temperature of about 30°C
- 4. (withdrawn): The fungus claimed in claim 1, wherein it can be grown in seawater containing carbon and nitrogen source with pH of about 9.0 and temperature of about 5°C.

- 5. (withdrawn): A low temperature active alkaline protease enzyme.
- 6. (withdrawn): A protease enzyme as claimed in claim 5, wherein, the said enzyme is active in the pH range of 6.0 to 11.0.
- 7. (withdrawn): A protease enzyme as claimed in claim 6, wherein the most preferred pH is about 10.
- 8. (withdrawn): A protease enzyme as claimed in claim 5, wherein, the said enzyme shows activity within a range of 15°C to 60°C.
- 9. (withdrawn): A protease enzyme as claimed in claim 5, wherein the enzyme shows 100% activity at about 42-47°C.
- 10. (withdrawn): A protease enzyme as claimed in claim 5, wherein, the said enzyme is thermo-stable within temperature range of 40°C to 50°C.
- 11. (withdrawn): A protease enzyme as claimed in claim 5, wherein, the maximum thermo-stability was obtained at about 43-47°C.

- 12. (withdrawn): A protease enzyme as claimed in claim 5, wherein, the said enzyme shows maximum activity with an incubation period of 30 to 60 minutes.
- 13. (withdrawn): A protease enzyme as claimed in claim 5, wherein the said enzyme shows increased activity with increasing concentration of enzyme.
- 14. (withdrawn): A protease enzyme as claimed in claim 5, wherein, the said enzyme shows maximum activity at a substrate concentration of 1.5% to 2.0%.
- 15. (withdrawn): A protease enzyme as claimed in claim 5, wherein, the said enzyme produced by the said fungus is serine protease.
- 16. (currently amended): A process for producing low temperature alkaline protease enzyme from <u>Aspergillus sp. 5102 fungal straindeposited under MTCC accession no. MTCC</u> 5102, said process comprising the steps of:
- a) growing an Aspergillus sp. fungal strain MTCC 5102 in seawater with a as culture medium containing malt extracta carbon source and a nitrogen source at a temperature selected from the range consisting of 15-60° C to obtain a fungal mat;
 - b) macerating the fungal mat to obtain a starter culture;

- c) adding the starter culture to the <u>a liquid Czapek Dox</u> experimental medium comprising glucose, NaNO₃, K₂HPO₄, MgSO₄, KCI and Fe₂SO₄⁻¹ seawater, wherein said medium exhibits a with a pH range of 7.0 to 9.0;
 - d) allowing the culture to grow for 4 to 6 days as a shallow static culture, and
- e) filtering the <u>a</u> cell free clear supernatant solution obtained from step (d) to obtain alkaline protease.
- 17. (currently amended): The process as claimed in claim 16, wherein the fungus Aspergillus sp. 5102 bearing international deposition number MTCC 5102 having has the following characteristics:
 - a) a deuteromycete fungus;
- b) it appears granular, light yellow-green to deep yellow-green in color in malt extract agar plate;
 - c) conidiophores are uni-seriate, conidial heads are globose and echinulate, and
- d) grows in the sea water and distilled water with carbon and nitrogen source in a pH range of 7.0-9.0 and temperature range of 5° to 30° C.
- 18. (currently amended): The process as claimed in claim 16, wherein the *fungus*Aspergillus sp. 5102 can be is grown in distilled waterseawater at a temperature of about 30°C and wherein the culture medium containing carbon and nitrogen source with has a-pH of about 7.0-and temperature of about 30°C.

- 19. (currently amended): The process as claimed in claim 16, wherein the <u>Aspergillus</u> <u>sp. 5102 said fungus can beis</u> grown in seawater at a temperature of about 30°C and wherein the <u>culture medium of step (a)</u> containing carbon and nitrogen source with has a pH of about 9.0 and temperature of about 5°C.
- 20. (currently amended): A process as claimed in claim 16, wherein the culture medium of step (a)media is comprised of water-seawatermixed with and about 0.3% (w/v) peptone and about 2.0% (w/v) of malt extract.
- 21. (currently amended): A process as claimed in claim 16 (e), wherein; the experimental medium of step (c) comprising further comprises Czapek Dox broth to which added glucose or cellulose at a concentration of 1% (w/v), commercially available casein, spraydried dairy whitener, soybean meal, molasses or corn steep liquor in a concentration of independently at 1% (w/v).
- 22. (withdrawn): A method of using a low temperature-active alkaline protease as detergent additive, for dehairing of hides, in food industries, for processing of waste feathers, recovery of silver from gelatine-coated X-ray films and treatment of industrial and domestic wastes and other similar applications wherever required by applying/treating a fabric, hide, food materials, feathers, x-ray films and industrial and domestic wastes with the said alkaline protease.